United Nations ECE/CTCS/WP.7/2018/6

Economic and Social Council

Distr.: General
3 September 2018

Original: English

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Seventy-fourth session
Geneva, 12-14 November 2018
Item 8 of the provisional agenda
Specialized Section on Standardization of Meat

Ovine meat

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as the revised UNECE Standard for Ovine Meat. It is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

GE.18-14527(E)

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1. Introduction

1.1 UNECE Standards for meat products

[For an introduction, list of species, scope and application of the meat standard, please refer to ECE/CTCS/WP.7/2018/7.]

1.2 Adoption and publication history

In the first edition (agreed by the Specialized Section in May 2003 – see TRADE/WP.7/GE.11/2003/12) a number of editorial changes were made to the original text adopted. The Standard is now presented in five chapters including the former General Requirements, Ovine Specific Requirements and Carcases and Cuts Descriptions in order to align it with the other standards. This alignment also includes a reordering of the data fields in the ovine code and minor corrections to the carcases and cuts descriptions. The 2006 edition (based on document ECE/TRADE/C/WP.7/2006/12) collected editorial changes to the first edition of the standard. In 2012, the 2006 edition of the Standard was revised and up-dated and adopted by the Working Party at its sixty-eighth session in November 2012 (reference document: ECE/TRADE/C/WP.7/2012/6). In November 2018, the Working Party at its seventy-fourth session adopted amendments to the Standard (see ECE/CTCS/WP.7/2018/6).

2. Minimum requirements

All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Carcases/cuts must be:

- Intact, taking into account the presentation.
- Free from visible blood clots, or bone dust.
- Free from any visible foreign matter (e.g. dirt, wood, metal particles[1]).
- Free of offensive odours.
- Free of obtrusive bloodstains.
- Free of unspecified protruding or broken bones.
- Free of contusions having a material impact on the product.
- Free from freezer-burn [2].
- Free of spinal cord (except for whole unsplit carcases) [3].

[Requirements for cutting, trimming and boning of cuts can also be found in ECE/CTCS/WP.7/2018/7.]

3. Purchaser-specified requirements

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Ovine Code (see chapter 4).

[1] When specified by the purchaser, meat items will be subject to metal particle detection.

[2] Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler) and / or tactile properties (dry, spongy).

[3] Removal of other high risk material can be specified under 3.5.6 Post slaughter system.

3.1 Additional requirements

Additional purchaser specified requirements, which are either not accounted for in the code (e.g. if code 9 "other" is used) or that provide additional clarification on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for ovine in data field 1 as defined in 1.1 is 40.

3.3 Product/cut

The four-digit product code in data field 2 is defined in chapter 5.

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	*Category*	*Description*
0	Not specified	
1	Chilled	Internal product temperature maintained at not less than –1.5°C or more than +7°C at any time following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not exceeding –12°C at any time after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding –18°C at any time after freezing
4 - 8	Codes not used	
9	Other	

3.5 Production history

3.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of ovine animals, carcases, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with Provisions concerning conformity assessment requirements in section 3.12.

3.5.2 Ovine category

Ovine category code (data field 5)	*Category*	*Description*
0	Not specified	
1	Young lamb	Young lamb under 6 months of age which does

Ovine category code (data field 5)	*Category*	*Description*
		not have any permanent incisor teeth
2	Lamb	Lamb under 12 months of age which does not have any permanent incisor teeth
3	Hogget	A young male or female ovine having one but not more than two permanent incisor teeth
4	Mutton	Female or castrated male ovine having more than one permanent incisor teeth
5	Ewe mutton	Female ovine having one or more permanent incisor teeth
6	Wether mutton	Castrated male ovine having one or more permanent incisor teeth
7	Ram	Adult entire male ovine having more than one permanent incisor teeth
8	Code not used	
9	Other	

3.5.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the regulation of the exporting country shall be used.

Production system code (data field 6)	*Category*	*Description*
0	Not Specified	
1	Mainly Indoors	Production methods that are based on indoor housing
2	Restricted Outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based on access to open land
4	Organic	Production methods that are conform to the legislation of the importing country concerning organic production
5 – 8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

3.5.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	*Category*	*Description*
0	Not specified	
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet, with some grain supplement
3	Exclusively forage fed	Forage is the only component of the diet
4	Milk fed	Feeding system based on mother's milk
5	Formula fed	Feeding systems that are milk or milk substitute based
6 - 8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller

3.5.5 Slaughter system

Slaughter system code (data field 8)	*Category*	*Description*
0	Not specified	
1	Conventional	Stunning prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4 – 8	Codes not used	
9	Other	Any other authorized method of slaughter must be specified by seller and buyer

3.5.6 Post-slaughter system

Post-slaughter processing codes (data field 9)	*Category*	*Description*
0	Not specified	
1	Specified	Post-slaughter system specified as agreed between buyer and seller
2 – 9	Codes not used	

Note 1: Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues, or other material. Regulations applicable to spinal cord removal will specify at what stage the carcase and/or cut must have the spinal cord removed. If required, there must be total removal.

Note 2: The following list describes some common post slaughter processes that may be agreed between buyer and seller. These requirements are not included in the ovine-specific coding.

- Dressing specification

- Electrical stimulation
- Method of carcase suspension
- Neck stringing
- Chilling regimes/Maturation (24hrs)
- Maturation/Ageing process (post 24hrs)

3.6 Fat limitations and evaluation of fat thickness in certain cuts

3.6.1 Fat thickness

The purchaser can specify the maximum fat thickness of carcases, sides and cuts. Allowable fat limitations are as follows:

Fat thickness code (data field 10)	*Category*
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	0 - 3 mm maximum fat thickness or as specified
4	3 - 6 mm maximum fat thickness or as specified
5	6 - 9 mm maximum fat thickness or as specified
6	9 - 12 mm maximum fat thickness or as specified
7	12-15 mm maximum fat thickness or as specified
8	15 mm and over or as specified
9	Other

3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and / or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.
- Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 19 mm (0.75") in width is considered (known as bridging; see figure 1). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; see figure 1).

Figure 1

However, when fat limitations for Peeled/Denuded[4] or Peeled/Denuded, Surface Membrane Removed[5] are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

3.7 Ovine quality system

Ovine quality system code (data field 11)	*Category*	*Description*
0	Not specified	
1	Official standards	Quality classifications based on official standards at the exporting country
2	Company standards	Quality classifications based on sellers' standards
3	Industry standards	Quality classifications based on industry-wide standards
4 – 8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller

3.8 Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Specific requirements regarding colour and pH if required need to be agreed between buyer and seller and are not provided for in the coding system.

[4] Peeled/Denuded – The term "Peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat not to exceed 2.5cm (1.0 inch) in the longest dimension and/or 3mm (0.125 inch) in depth at any point. The term "denuded" implies all surface fat is removed so that the resulting cuts seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat not to exceed 2.5cm (1.0 inch) in any dimension and/or 3mm (0.125 inch) in depth at any point.

[5] Peeled/Denuded, Surface Membrane Removed – When the surface membrane ("silver" or "blue tissue") is required to be removed (skinned), the resulting cut surface shall expose at least 90 percent lean with remaining "flake" fat not to exceed 3mm (0.125 inch) in depth.

3.9 Weight ranges of carcases and cuts

Weight range code (data field 12)	*Category*	*Description*
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

3.10 Packing, storage, and transport

3.10.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During the storage and transport, the meat must be packaged to the following minimum requirements:

Carcases and quarters

- Chilled with or without packaging
- Frozen/deep-frozen packed to protect the products

Cuts - chilled

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

Cuts - frozen / deep-frozen

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (http://www.unece.org/trans/main/wp11/atp.html).

3.10.2 Definition of codes

Packing code (data field 13)	*Category*
0	Not specified
1	Carcases, half carcases and quarters – without packaging
2	Carcases, half carcases and quarters – with packaging
3	Cuts – individually wrapped (I.W.)

Packing code (data field 13)	*Category*
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packaging (MAP)
7 – 8	Codes not used
9	Other

3.11 Labelling information to be mentioned on or affixed to the marketing units of meat

3.11.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels.

Labelling information	*Unpackaged carcases, quarters and cuts*	*Packaged or packed meat*
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by information as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X
Details of packer or retailer		X [6]
Quantity (number of pieces)		X [6]
Net weight		X [6]

3.11.2 Additional information

Additional information may be listed on product labels as required by the importing country's legislation, or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following:

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing

[6] This information can also be provided in accompanying documentation.

- Country of origin: In this standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughter and post-slaughter systems
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour
- Quantity (number of pieces)

3.12 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity assessment of the product's quality/grade/classification, purchaser-specified options of the Standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser-specified options to be certified after the name of the third-party certifying authority.

Ovine or batch identification conformity assessment (ovine/batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (data field 14)	*Category*
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Ovine/batch identification (ovine/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and ovine/batch ID conformity assessment
6	Trade standard and ovine/batch ID conformity assessment
7	Quality, trade standard, and ovine/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE Code for purchaser requirements for ovine meat

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Ovine Meat has 14 fields and 20 digits (3 digits not used) and is a combination of the use codes defined in chapters 3 and 5.

Field no.	*Name*	*Section*	*Code Range*
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7a	Feeding system	3.5.4	0 – 9
7b	Field not used	–	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight range	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

The following example describes a chilled, vacuum-packed, rack that was third party certified, trimmed to 3-6 mm max fax thickness and weight range specified from a lamb that was pasture raised and forage fed.

This item has the following UNECE Ovine code: 40493200123200040152

Field no.	*Name*	*Requirement*	*Code value*
1	Species	Ovine	40
2	Product/cut	Rack	4932
3	Field not used	-	00
4	Refrigeration	Chilled	1
5	Category	Lamb	2
6	Production system	Pasture	3
7a	Feeding system	Forage fed	2
7b	Field not used	-	0
8	Slaughter system	Not specified	0
9	Post-slaughter system	Not specified	0

Field no.	*Name*	*Requirement*	*Code value*
10	Fat thickness	3-6 mm maximum fat thickness	4
11	Quality	Not specified	0
12	Weight range	Specified	1
13	Packing	Cuts - vacuum-packed	5
14	Conformity assessment	Trade standard conformity assessment	2

5. Carcases and cuts descriptions

5.1 Multilingual index of products

[The multilingual index of products will be generated from the translated versions of th meat cuts.]

5.2 Ovine side skeletal diagram

[Figure]

5.3. Standard ovine primal cuts flow chart

[Figure]

5.4 Ovine meat cuts

Carcase *

** Lamb – 4500, Mutton – 4600, Hogget – 4620, Ram - 4621*

Includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae. The udder or testes, penis and udder or cod fat are removed.

To be specified:

- Number of pieces required.
- Tenderloin retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Diaphragm retained or removed.
- Tail removal point.
- Weight range.
- Confirmation of grading.
- Surface fat trim level.
- Fat score.
- Neck string on or off.
- Head retained.
- Lower Foreshank (metacarpal bone) retained.

Options: Carcase pieces - Carcase cut into more than 2 (two) pieces will be described as Carcase Pieces. All primal cuts must be retained with the possible exception of the Tenderloin.

Side *

** Lamb – 4510, Mutton – 4630, Hogget – 4610, Ram - 4631*

Prepared from a full Carcase. The carcase is split into sides by one longitudinal cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae.

To be specified:

- Tenderloin retained or removed.
- Kidney retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Diaphragm retained or removed.
- Tail removal point.
- Surface fat trim level.
- Fat score.
- Neck string on or off.

Telescoped carcase 4505

Prepared from a full Carcase. To prepare the leg folded or placed into the chest cavity, a cut is made horizontally across the dorsal edge of the carcase at the junction of the 6th lumbar and 1st sacral vertebrae breaking the spine sufficiently to allow the legs to fold into the cavity of the carcase.

To be specified:

- Tarsus retained or removed
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Neck retained or removed.
- Foreshank retained or removed.
- Breast and Flap retained or removed.
- Tail retained or removed.
- Weight range.
- Fat score.
- Neck string on or off.

Trunk 4720

Trunk is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to just clear the tip of the ilium to the ventral portion of the Flap.

To be specified:

- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.

Options: Trunk - chump on 4721 - Trunk - Chump On is prepared from a Carcase by a straight cut cranial to the tip of the pubic symphysis through the hip joint.

Leg pair and saddle 4946

Leg Pair and Saddle is prepared from a Carcase by the removal of the following portions:

Breast and Flap are removed by a straight cut parallel on each side and measured from the dorsal edge and commencing from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib and following on through the Flap to the superficial inguinal lymph node. The Neck is removed by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae.

To be specified:

- Shank tipped.
- Flap retained or removed.
- Shoulder retained or removed.
- Leg tendon retained or removed.
- Number of ribs required.
- Kidney and channel fats retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Rib numbers to be frenched and length of frenching required.
- Surface fat trim level.
- The rib ends are frenched to a distance as specified from the ventral edge.

Hindquarter 4789

Hindquarter is prepared from a Leg Pair and Saddle (item 4946) by splitting the pair evenly by one longitudinal cut down the sacral, lumbar and thoracic vertebrae to the specified rib.

To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Number of ribs required.
- Scapular cartilage retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Surface fat trim level.

Leg pair and loin saddle 4901

Leg Pair and Loin Saddle is prepared from a Carcase by removing the Forequarter Pair by a straight cut through the junction of the specified lumbar or thoracic vertebrae along the contour of the specified rib to the ventral portion of the Flap.

To be specified:

- Shank tipped.
- Number of ribs required.
- Kidney and channel fats retained, partially or completely removed.
- Flap retained or removed.
- Tail removal point.
- Channel fat retained, partially or completely removed.
- Leg tendon retained or removed.
- Surface fat trim level.

Leg pair 4816

Leg Pair is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to clear the tip of the ilium to the ventral portion of the Flap.

To be specified:

- Leg tendon retained or removed.
- Shank tipped.
- Flap retained or removed.

- Tail removal point.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Surface fat trim level.

Forequarter pair *4960*

Forequarter Pair is prepared from a Carcase by a cut along the contour of the specified rib and ventral to the flap cutting line retaining the Flap on the Forequarter Pair, and at right angle through the thoracic vertebrae severing the back bone.

To be specified:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Length of flap retained, to be specified or removed completely.
- Surface fat trim level.

Outside shoulder pair *4976*

Outside Shoulder Pair is prepared from a Carcase or a Forequarter Pair (5-rib) (item 4960) flaps removed by peeling each shoulder separately from the ventral edge of the breast and cutting along the natural seam between the overlying muscles and ribs, leaving the undercut (*M. subscapularis*) attached to the blade bone. The shoulders are separated at the dorsal edge of the forequarter by a cut following the contour of the outer edge of the primal to a point adjacent to the junction of the 1st rib and 7th cervical vertebrae. The shoulders remain firmly attached to the neck by the connected muscles of the *M. trapezius*. The ribs are separated from the neck by a cut through the junction of the 7th cervical vertebrae and 1st ribs severing the neck from the rib cage leaving the shoulders firmly attached to the neck. Bloodstains on the underside of the neck are removed.

To be specified:

- Surface fat trim level.
- Rib removal point.
- Atlas bone retained or removed.
- Carpus retained or removed.

Forequarter *4972*

Forequarter is prepared from a Side by a cut along the contour of the specified rib to the ventral edge and at right angles through the thoracic vertebrae separating the Forequarter and the Hindquarter.

To be specified:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Breast retained or removed.
- Surface fat trim level.

Leg - chump on 4800

Leg - Chump On is prepared from a Side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the Flap. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Surface fat trim level.

Leg - chump on - shank off 4810

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Butt Tenderloin retained or removed
- Channel fat retained, partially or completely removed.
- Heel muscles retained or removed.
- Surface fat trim level.

Leg - chump off 4820

Leg - Chump Off is prepared from a Leg - Chump On (item 4800), by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Channel fat retained, partially or completely removed.
- Chump cutting lines (cranial) to acetabulum.
- Surface fat trim level.

Leg - fillet end 4822

Leg - Fillet End is prepared from a Leg - Chump Off (item 4820) by the removal of the middle portion of the Leg by a straight cut ventral to the tip of the exposed portion of the ischium bone and parallel to the Chump removal line.

To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Distance of the cutting line from the ischium bone.
- Surface fat trim level.

Leg - shank end 4823

Leg - Shank End is prepared from a Leg - Chump Off (item 4820) by the removal of the Leg - Fillet End (item 4822) and is the remaining caudal portion of the Leg with the Shank attached.

To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Distance of the cutting line from the ischium bone.
- Surface fat trim level.

Leg - chump off - shank off 4830

Prepared from a Leg - Chump Off (item 4820) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel to the cutting line of the Chump and through the heel muscles of the Silverside.

To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Chump cutting lines (cranial) to acetabulum.
- Patella bone retained or removed.
- Surface fat trim level.

Leg - chump on - shank on - aitch bone removed 4801

Leg - Chump On - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On (item 4800) by the removal of the aitch bone. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Butt Tenderloin retained or removed.
- Surface fat trim level.

Leg - chump on - shank off - aitch bone removed 4802

Leg - Chump on - Shank Off - Aitch Bone Removed is prepared from a Leg - Chump On - Shank On - Aitch Bone Removed (item 4801), by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Patella bone retained or removed.

- Heel muscle retained or removed.
- Flap retained or removed.
- Surface fat trim level.

Leg - chump off - shank on - aitch bone removed 4805

Leg - Chump Off - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Chump removal distance from hip joint (acetabulum).
- Surface fat trim level.

Leg - chump off - shank off - aitch bone removed 4806

Leg - Chump Off - Shank off Aitch Bone Removed is prepared from a Leg - Chump On - Shank Off - Aitch Bone Removed (item 4802) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

To be specified:

- Flap retained or removed.
- Leg tendon retained or removed.
- Leg tied or netted.
- Shank (tibia) frenched to a specified distance.
- Surface fat trim level.
- Femur retained (ball joint of femur removed).

Leg shank bone (easy carve leg) 4821

Leg Shank Bone is prepared from a Leg Chump On - Shank On - Aitch Bone Removed (item 4801) by the removal of the femur bone by tunnel or seam boning. The knuckle is removed along the natural seam and the Leg is evenly rolled, tied and or netted.

To be specified:

- Chump retained or removed.
- Flap retained or removed.
- Leg tendon retained or removed.
- Shank (tibia) frenched to a specified distance.
- Leg tied or netted.
- Surface fat trim level.
- Femur retained (ball joint of femur removed).

Leg - chump on (boneless) 5060

Leg - Chump On (Boneless) is prepared from Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.

- Leg tendon retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Netted or tied.

Leg - chump on - shank off (boneless) *5061*

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons and exposed lymph nodes. The Shank (tibia) is removed at the stifle joint, and by a straight cut parallel through the heel muscles of the silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Heel muscle retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Netted or tied.

Leg - chump off - shank off (boneless) *5070*

Leg - Chump Off - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage, tendons and exposed lymph nodes. The Chump is removed by a cut at right angles across the Leg at a specified measured distance from the acetabulum. The Shank is removed at the stifle joint by a cut through the heel muscles of the Silverside parallel to the Chump cutting line.

To be specified:

- Heel muscle retained or removed.
- Lymph nodes retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Netted or tied.

Leg cuts *5065*

Leg Cuts are prepared from a Leg - Chump On Boneless (item 5060) and seamed into four individual primals and trimmed as specified.

To be specified:

- Variation of primal composition.
- Cartilage removal.
- Surface fat trim level.

Silverside 5071

Silverside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Thick flank.

Outside 5075

The Outside is prepared from a Silverside with the heel muscle removed along the natural seam. Outside is denuded to silverskin.

Knuckle (Leg tip) 5072

The Knuckle is prepared from the Thick flank with the cap muscle and fat cover removed.

Thick flank 5076

Thick flank is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Silverside. The patella, joint capsule and tendon are removed.

Inside 5073

Inside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Thick flank and Silverside. The pizzel butt, fibrous tissue and lymph node gland and surrounding gland fats are removed.

Inside - cap off 5077

The Inside - Cap Off is prepared from the Inside item 5073 by the removal of the *M. gracilis* muscle along the natural seam. Remaining subcutaneous fat deposits are removed completely.

Chump – boneless (Sirloin) 5130

Chump - Boneless is prepared from a bone in Chump (item 4790) by the removal of all bones, cartilage and Butt Tenderloin. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Butt Tenderloin retained or removed.
- Surface fat trim level.

Rump

Rump is prepared from a Leg Chump On Boneless (item 5060) and is removed by a straight cut approximately 12mm from the hip joint (acetabulum) and at right angles across the primal. The cap muscle, Flank and associated fat are removed

Chump – bone-in (Sirloin) 4790

Chump – Bone-in is prepared from a Bone In Leg - Chump On (item 4800). The Chump is removed by a cut at right angles across the leg at a specified measured distance from the acetabulum.

The lymph node gland and gland fats situated on the flap are removed. Chump removal points from the Leg to be parallel (Cranial and Caudal).

To be specified:

- •Channel fat retained, partially or completely removed.
- Flap retained or removed.
- Butt Tenderloin retained or removed.
- Chump removal distance from hip joint (acetabulum).

- Surface fat trim level.

Foreshank 5030

Foreshank is prepared from a Forequarter (item 4972) and consists of the radius, ulna, carpus and distal portion of the humerus bones and associated muscles.

To be specified:

- Carpus retained.
- Separated by saw cut or broken joint.

Hindshank 5031

Hindshank is prepared from a Leg (item 4800) and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The Hindshank is removed from the Leg by a cut parallel to the Chump removal cutting line through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur.

To be specified:

- Tarsus retained.
- Heel muscle retained or removed.
- Leg tendon retained or removed.
- Separated by saw cut or broken joint.

Saddle 4900

Saddle is prepared from a Leg Pair and Saddle (item 4946) by the removal of the Leg Pair (item 4816) by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the Flap. The ribs and flap on both sides of the saddle are cut parallel at a specified distance from the (cranial) end.

To be specified:

- Flap retained or removed.
- Number of ribs required.
- Number of ribs frenched.
- Length of frenching required.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Diaphragm retained or removed.
- Flap removal distance from eye muscle.
- Blade (scapular cartilage) retained or removed.
- Surface fat trim level.
- Rib ends are frenched to a distance (as specified) from the ventral edge.

Loin - chump on 4840

Loin - Chump On is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line at right angles at a measured distance from the hip joint cranial to the acetabulum. The Breast and Flap is removed at the specified distance from the ventral edge of the eye muscle (measured from the cranial end).

To be specified:

- Number of ribs required.
- Removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Scapular cartilage retained or removed.
- Surface fat trim level.

Short loin - chump on 4874

Short Loin - Chump On is prepared from a Loin - Chump On (item 4840) by the removal of specified ribs parallel to the Chump cutting line.

To be specified:

- Number of ribs required.
- The removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast removal distance from eye muscle.
- *M. cutaneus trunci* retained or removed.
- Surface fat trim level.

Loin 4860

Loin is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The Breast and Flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end).

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Surface fat trim level.

Short loin pair (Loin saddle) 4883

Short Loin Pair is prepared from a Carcase or a Saddle (item 4910) by a cut along the contour of the specified rib and by a cut at right angles through the thoracic vertebrae severing the back bone. The ribs and flap on both sides of the Short Loin Pair are cut parallel at a specified distance from the eye muscle at the (cranial) end.

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.

- Flap removal distance from the eye muscle.
- Surface fat trim level.

Short loin 4880

Short Loin is prepared from a Loin (item 4860) by the removal of specified ribs parallel to the Forequarter cutting line. To remove the ribs a cut is made following along the contour of the specified rib and severing the dorsal edge of the thoracic vertebrae.

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Surface fat trim level.

Shoulder rack pair 4727

Shoulder Rack Pair is prepared from a Forequarter Pair (item 4960 flap removed) by the removal of the Shoulders, leaving the underlying muscles attached to the ribs. The cranial cutting line is along the contour of the 1st rib and through the junction of the 1st thoracic and 7th cervical vertebrae and parallel with the specified caudal cutting line. The ventral cutting line is determined by a measurement from the tip of the *M. longissimus thoracis* (eye muscle) at the caudal end.

To be specified:

- Number of ribs required.
- Breast removal line and distance from eye muscle.

Shoulder rack 4733

Shoulder Rack is prepared from a Shoulder Rack Pair (item 4727) by splitting the pair evenly by one longitudinal cut down the thoracic vertebrae. Spinal cord may be removed as a country or specification requirement.

To be specified:

- Number of ribs required.
- Feather / chine bones retained or removed.
- Breast removal line and distance from eye muscle.

Shoulder rack (frenched) 4739

Shoulder Rack (frenched) is prepared from Shoulder Rack (item 4733). The ribs are trimmed (frenched) to expose the ribs to the specified length.

To be specified:

- Number of ribs required.
- Breast removal line and distance from eye muscle.
- Feather / chine bones retained or removed.
- Length of exposed rib.

Rack - Saddle 4928

Rack - Saddle is prepared from a Saddle (item 4910) by a cut along the contour of the specified rib parallel to the loin end and rack end cutting line and by a cut at right angle

through the thoracic vertebrae severing the backbone. The ribs on both sides of the Saddle Rack are cut parallel at a specified distance from the eye muscle at the (caudal) end.

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Blade (scapular cartilage) retained or removed.
- Rib removal distance from the eye muscle.
- Surface fat trim level.

Rack 4932

Rack is prepared from a Side by the removal of the Forequarter (item 4972) by a straight cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the backbone. The caudal cutting line is along the specified rib and caudal to the edge of the specified rib and parallel. The Breast and Flap cutting line is at a specified distance from the ventral edge of the loin eye muscle and cut parallel to the backbone measured at the cranial end.

To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Scapular cartilage retained or removed.
- Feather and chine bones retained or removed.
- Diaphragm retained or removed.
- Surface fat trim level.

Rack - cap off 4748

Rack - Cap Off is prepared from a Rack (item 4932) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin.

To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Diaphragm retained or removed.
- Surface fat trim level.
- Feather and chine bones retained or removed.

Rack - cap on (frenched) 4754

Rack - Cap On (frenched) is prepared from a Rack (item 4932), the cap muscle to be retained in situ.

The cap muscle overlay on the ribs is removed at a specified distance from the eye muscle and parallel to the backbone. Ribs are frenched.

To be specified:

- Numbers of ribs required.
- Breast removal distance from eye muscle.
- Feather bones and chine are removed.
- Length of exposed rib.
- Scapular cartilage retained or removed.

- Surface fat trim level.

Rack - cap off (frenched) 4764

Rack - Cap Off (frenched) is prepared from a Rack - Cap On (frenched) (item 4756) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin. The ribs are trimmed (frenched) to expose the ribs to the specified length.

To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Length of exposed rib.
- Surface fat trim level.

*Backstrap or backstrip (long) 5109**

Backstrap is prepared from a Side and consists of the eye muscle lying along the spinous process and transverse processes of the lumber. thoracic and cervical vertebrae: The Backstrap comprises of the portion commencing from the 1st cervical vertebrae to the lumbar sacral junction.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.

*Backstrap or backstrip (short) 5101**

Backstrap is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 1st thoracic vertebrae to the lumbar sacral junction.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.

* Trade description can be shown as: BACKSTRAP or BACKSTRIP

Eye of rack 5153

Eye of Rack is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 6th thoracic vertebrae to the junction of the 13th thoracic and 1st lumbar vertebrae.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.

Eye of short loin 5150

The Eye of Short Loin is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 10th thoracic vertebrae to the junction of lumbar sacral vertebrae.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point from the lumbar and thoracic vertebrae.

Eye of forequarter (Neck fillet) 5152

Eye of Forequarter (Neck Fillet) is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 1st cervical vertebrae to the 4th, 5th or 6th thoracic vertebrae. The number of vertebrae (cervical and thoracic) specified will determine the length of the Neck Fillet. Trimmed to silverskin.

To be specified:

- Silverskin retained or removed.
- Length of eye muscle by the removal point from vertebrae.

Tenderloin 5080

Tenderloin (Fillet) is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (*M psoas minor*) remains attached.

To be specified:

- Sidestrap (*M. psoas minor*) removed.
- Surface fat trim level.

Butt tenderloin 5081

Butt Tenderloin is the portion of the Tenderloin remaining on the lateral surface of the ilium after the separation of the Short Loin from the Leg and is removed in one piece. The Side Strap (*M. psoas minor*) portion remains attached to the (*M. psoas major*) muscle.

To be specified:

- Sidestrap (*M. psoas minor*) retained or removed.
- Surface fat trim level.

Tenderloin - butt off 5082

Tenderloin - Butt Off is the (tail) muscle (*M psoas major*) of the Tenderloin attached to the ventral surface of the lumbar vertebrae of the Short Loin after the separation of the Leg and is removed in one piece.

To be specified:

- Sidestrap (*M. psoas minor*) retained or removed.
- Surface fat trim level.

Assorted cuts (block ready) - bone-in 5036

Assorted Cuts (bone-in) are prepared from a Carcase and can be any combination of at least (3) three major primals in natural proportions:

Item 4800 Leg	Item 4990 Square Cut Shoulder
Item 4972 Forequarter	Item 5020 Neck
Item 4860 Loin	Item 5030 Foreshank
Item 4880 Short Loin	Item 5031 Hindquarter Shank
Item 4932 Rack	Item 5010 Breast

Neck, Shanks and Breast and Flap can also be included if a Square Cut Shoulder is packed.

To be specified:

- Any combination of major primals packed in one carton.
- Kidney and channel fats retained, partially or completely removed.

Forequarter (boneless) *5047*

Forequarter (Boneless) is prepared from a Bone-in Forequarter (item 4972) by the removal of bones, cartilage, ligamentum nuchae and lymph node glands.

To be specified:

- Number of ribs required.
- Shank retained or removed.
- Breast retained or removed.
- Neck retained or removed.
- Intercostals retained or removed.
- Surface fat trim level.
- Rolled or netted.

Forequarter (partially boned) *4772*

Forequarter (Partially Boned) is prepared from a Forequarter (item 4972) and is partially boned by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The specified ribs and associated thoracic vertebrae are removed.

To be specified:

- Number of ribs required.
- Neck removal point.
- Shank tipped.
- Surface fat trim level.

Knuckle shoulder *4775*

The Knuckle Shoulder is prepared from the Forequarter (Partially Boned) (Item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (*M. longissimus*) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Knuckle Shoulder

To be specified:

- Number of ribs required.
- Neck removal point.
- Surface fat trim level.

Blade shoulder *4778*

Blade Shoulder is the ventral portion of the Forequarter. The Blade Shoulder is prepared from the Forequarter (Partially Boned) (Item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (*M. longissimus*) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Blade Shoulder

To be specified:

- Number of ribs required.
- Shank tipped.
- Shank retained or removed.
- Surface fat trim level.

Square cut shoulder 4990

Square Cut Shoulder is prepared from a Forequarter (item 4972) by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The Breast and Fore Shank are removed by a cut commencing at the junction of the 1st rib and 1st sternal segment continuing to the specified rib running parallel to the backbone.

To be specified:

- Neck removal point.
- Number of ribs required.
- Rib length.
- Surface fat trim level.

Square cut shoulder (boneless) 5050

Square Cut Shoulder is prepared from a Square Cut Shoulder (item 4990) by the removal of bones, cartilage, sinew and ligamentum nuchae. The Shoulder is rolled and/or netted.

To be specified:

- Number of ribs required.
- Lymph node and surrounding fat retained or removed.
- Surface fat trim level.

Outside shoulder (oyster cut) 4980

Outside Shoulder (Oyster Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and foreshank bones together with associated muscles. Shoulder is removed from a Forequarter by a cut following the seams between the overlying muscles of the ribs, leaving the undercut (*M. subscapularis*) attached.

To be specified:

- Neck string on or off.
- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Surface fat trim level.

Outside shoulder (oyster cut) boneless 5055

Outside Shoulder (Oyster Cut) boneless is prepared from a bone-in Outside Shoulder (Oyster Cut) (item 4980) by removal of all bones, cartilage and ligament. The foreshank can be further removed.

To be specified:

- Foreshank retained or removed.

Outside shoulder (banjo cut) 4995

Outside Shoulder (Banjo Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and Foreshank bones together with associated muscles. Shoulder is removed from the Forequarter by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (*M. subscapularis*) attached. The Shoulder is shaped into an oval appearance by trimming the outer selvage along the ventral edge. The undercut is retained in situ when the blade bone is required to be removed. Outside Shoulder (Banjo Cut) is prepared from a non neck strung carcase.

To be specified:

- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Blade bone retained or removed.
- Surface fat trim level.

Breast and flap 5010

Breast and Flap is prepared from a Side and is removed by a straight cut, parallel to the backbone and from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib then through the Flap to the superficial inguinal lymph node.

Dorsal cutting line - The Breast and Flap can be prepared to include **attached** residual rib portions remaining after the removal of bone in - Loin - Saddle - Rack or Short Loin.

To be specified:

- Diaphragm retained or removed.
- Dorsal cutting line.

Reference Item 5172 Breast and Flap (boneless) is prepared by the removal of all bones and cartilage.

Flap 5011

A Flap is prepared from a Breast and Flap (item 5010). The Breast is removed from the Flap by a straight cut between the specified rib and the Flap consists of the remaining caudal portion.

To be specified:

- Dorsal cutting line as specified may include rib portion of Flap.
- Number of ribs required.

Options: Flap (boneless) (item 5173) is prepared by the removal of all bones and cartilage.

Spare ribs 5013

Spare Ribs are prepared from a side. The rib cage is cut at specified width measured ventral from the eye of meat and cut parallel to the backbone. The Breast and Flap cutting line refer (item 5010). Specify rib numbers required. The rib cage consists of rib bones and intercostals muscles and all overlaying fat and muscle.

To be specified:

- Number of ribs required.
- Rib length to be specified.
- *M. cutaneous trunci* retained or removed.
- Diaphragm retained or removed.
- *M. latissimus dorsi* muscle removed.

Rack cap 5086

Rack Cap is prepared from a Rack – Cap On (item 4932) by removing the cap muscle covering the eye muscle portion. The cap will be comprised of the M. trapezius, M. latissimus dorsi. Further trimming of the cap is as agreed between buyer and seller.

To be specified:

- Fat trim level.

Neck 5020

Neck is prepared from a Carcase by a straight cut through and between the 3rd and 4th cervical vertebrae.

To be specified.

- Caudal cutting lines.
- Atlas neck joint retained or removed.
- Neck split into half by a cut central to backbone.
- Sliced as Rosettes to a specify thickness.
- Number of vertebrae.
- Surface fat trim level.

5.5 Boneless ovine manufacturing bulk pack definition

Manufacturing packs are generally prepared to a specified lean content specification assessed visually or tested chemically.

- Chemical Lean is defined as total meat minus the fat content determined chemically and is generally expressed in percentage terms.
- Visual Lean is the visual assessment of total meat minus fat content and expressed in percentage terms.
- All bulk packed manufacturing meat prepared to a Chemical Lean specification must conform to Chemical Lean Statements. The Chemical Lean Statement must be accurate and must be supported by an accurate sampling, testing and recording programme for determination. Chemical Lean is generally specified as a percentage, example: (85% CL).

The method for determination of chemical lean content in manufacturing meat needs to be agreed between buyer and seller.

Manufacturing bulk packs are generally made up of the following combinations:

- Primal cuts or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless Carcase, Trunk, Forequarter, Rolls.
- Minimum piece size may be specified.

5.6 Portion cuts

Leg - chump off (steaks) 4820

Leg Steaks are prepared from a Leg - Chump Off (item 4820) and cut horizontally across the leg to a specified thickness.

Chump (chops) 4790

Chump Chops are prepared from a Chump – Bone-in (item 4790) and cut to a specified thickness.

Loin saddle (chops) 4883

Loin Saddle Chops are prepared from a Loin Saddle (item 4883) and cut to a specified thickness.

Short loin (chops) 4880

Short Loin Chops are prepared from a Short Loin (item 4880) and cut to a specified thickness.

Shoulder (chops) 4990

Shoulder Chops are prepared from a Square Cut Shoulder (Item 4990) and cut horizontally across the Shoulder (dorsal to ventral) to a specified thickness.

Rack (cutlets) 4762

Rack Cutlets are prepared from a Rack - Cap Off (frenched) (Item 4762) and cut to a specified thickness.